

THE BROAD CHARE

Bar Snacks *a few to share*

Middle White Pork Crackling
- Bramley Apple Sauce 6.50

Scotch Egg 8.50

Crispy Pigs Ear's 7.50

¼ Pint of Prawns in the Shell 7.50

Monkfish Cheeks
- Tartare Sauce 8.50

Hand Raised Pork Pie
- Piccalilli 8.50

Cauliflower Fritters
- Curry Mayonnaise (v) 7

Lindisfarne Oyster 4 each

House Pickles (v) 5.50

Small Plates

Chilled Beetroot Soup w Sour Cream and Sorrel (v) 9
½ Dozen Lindisfarne Oysters w Apple and Horseradish Dressing 24
Haggis on Toast w Fried Duck Egg and HP Sauce 16
Isle of Wight Tomatoes w Sheep's Curd and Bronze Fennel (v) 12
Rare Breed Pork and Hazelnut Terrine w Remoulade 12
Creamed Wild Mushrooms and Spinach on Toast (v) 15
Whipped Cod's Roe w Soft Hen's Egg and Breakfast Radish 13
Mackerel Rillettes w Dill Pickled Cucumber 12

Large Plates

Wild Cornish Sea Bass w Leeks, Samphire and Brown Shrimp Butter 36
Chalk Stream Trout w Mussels, Cider and Bacon 27
Bubble and Squeak w Fried Hen's Eggs and HP Sauce (v) 19
Slow Cooked Leeks w Barley, Walnuts, Confit Garlic and Spenwood (v) 19
Free Range Somerset Chicken Breast w Crushed Peas and Girolles 27
Dry Aged Dexter Ribeye w Watercress and Steak Butter 43
Butchers Steak w Green Peppercorn Sauce 34
Grilled Calves Liver w Bacon, Sage and Crispy Onions 27
Ground Rump Steak Burger w Cheddar and Dill Pickles 20
Smoked Haddock Fishcakes w Tartare Sauce and Herb Salad 20
Chargrilled Hereford T-Bone w Peppercorn Sauce (for 2 to share) 86
Slow Roast Lamb Shoulder (for 3 to share) 88

Roasts (available Sundays)

Topside of Beef w Yorkshire Pudding 22
Old Spot Pork Belly w Bramley Apple Sauce 22
Shoulder of Lamb w Mint Sauce 22

Sides - Greens, Onion Rings, Mashed Potatoes, Chips, Green Salad 6 each

Desserts

Steamed Lemon and Vanilla Syrup Sponge w Pouring Cream 9
Cherry, Peach and Pistachio Sundae 9
Set Vanilla Cream w Strawberries, Gooseberries and Shortbread 9
Warm Chocolate Pudding w Raspberry Ripple Ice Cream 9
Vanilla Ice Cream or Apricot Sorbet 7
Neal's Yard Dairy Cheese Plate 16

Seasonal Beers

Sicilian Lemon Radler – Left-Handed Giant

2.5% abv, £7.00 per pint

*Vegan friendly summer drink,
sweet, juicy with a zesty finish
Bristol, England.*

Face Froster – Vault City 8% abv, 440ml can, £12.00

*Icy, mouth freezing sour - blend of
blueberries and honeyberries.
Edinburgh, Scotland.*

Pineapple Cider – Gravity Theory

3.4% abv, £6.50 per pint

*Hazy Pineapple Cider,
light, sparkling and tropical.
Herefordshire, England.*

Pink Lemonade – Yonder 4% abv, 440ml can, £8.50

*Citrus juice and zest, balanced with sweet
blackcurrant and rose water.
Somerset, England.*

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Due to the presence of allergens in some dishes, we cannot guarantee the absence of allergen traces in our menu.
Please inform us of any allergies and/or dietary requirements before ordering. (V) Denotes Vegetarian.
Game may contain shot.

A discretionary 10% service charge will be added to your bill, all of which is distributed amongst the staff. All prices
include VAT at the prevailing rate

Proper pub, proper beer, proper food.